



CATERING TO-GO

Thank you for your interest in D'lish Catering. We specialize in custom catering and event planning. Our services include private chef, special events, weddings, corporate events, meals to-go, specialty cakes, desserts and event planning.

Beautiful and delicious food is our passion. Excellent service is our promise.

At D'lish we love what we do and our passion and pride come through at every event. We also care for our community and environment, so we compost, recycle and use as many local, fair trade and organic resources as possible.

Please contact us to arrange a personalized consultation regarding your event. We look forward to meeting you and to the possibility of being your caterer!

SINCERELY,

Lee Kresy
Owner/Chef
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530.553.1702

PARTY TRAYS

PARTY TRAYS ARE PRICED PER PERSON WITH A 10-PERSON MINIMUM PER PARTY TRAY AND A \$500 MINIMUM ORDER BEFORE CA TAX, DELIVERY IS ADDITIONAL

FRUIT & CHEESE PARTY TRAYS

Seasonal Fruit & Berries with a Variety of Cheeses, Cracker Bread & Crostini.

ANTIPASTO

Marinated, Grilled & Raw Vegetables, Olives, Peppers, Italian Meats & Cheeses, Crostini & Crackers.

MEAT & CHEESE

A Beautiful and Delicious Assortment of Fresh Sliced Meats & Cheeses with Fresh Baked Rolls, Garlic Aioli, Mustards, Tomatoes, Lettuce, Onions, Pickles, Peppers, Sprouts & Cucumber.

PINWHEELS

Choose Three; Smoked Turkey & Brie, Peppered Beef & Blue Cheese, Smoked Ham & Pineapple Chutney, Bacon, Lettuce, Tomato & Avocado or Veggie & Hummus

SANDWICH SAMPLER

Choose Three; Smoked Turkey, Grilled Tri-Tip, Smoked Ham, Club, Veggie, Cashew Chicken Salad, Egg Salad

SMOKED SALMON

House Smoked Salmon with Red Onion, Capers, Tomato & Dill Cream Cheese, Cracker Bread & Crostini

FRESH VEGETABLE

A Display of Raw Vegetables with Herb Aioli For Dipping

BAKED BRIE

Creamy French Brie Wrapped with Pastry with your Choice of Herb & Mushroom, Apricot Chutney or Raspberry, Served with Homemade Cracker Bread

CHILLED SMOKED SHRIMP

Hickory Smoked Shrimp with Chipotle-Mango Chutney.

SUSHI SAMPLER

Assorted Maki Sushi with Rice & Nori, Served with Wasabi, Soy & Pickled Ginger

EXOTIC CHIPS & DIPS

Crackers & Crostini with Tapenade, Mango Avocado Salsa & Red Pepper Hummus

QUICHE SQUARES

Veggie or Ham & Gruyere

FRESH BAKED BAGELS & PASTRIES

A Variety of Muffins, Bagels & Croissants with Cream Cheese and Preserves

COOKIES & BROWNIES

Assorted Fresh Baked Cookies & Chewy Fudge Brownies



CREATE YOUR OWN MENU

PRICED PER PERSON WITH A 10-PERSON MINIMUM PER ITEM AND A \$500 MINIMUM ORDER BEFORE CA TAX, DELIVERY IS ADDITIONAL. MAY BE PICKED UP OR DELIVERED HOT OR COLD.

SALADS

Garden Greens, Cherry Tomato, Red Onions, Feta Cheese, Herb Vinaigrette
Caprese, Fresh Mozzarella, Basil, Heirloom Tomato, Greens, Basil Balsamic Vinaigrette
Pink Grapefruit, Gorgonzola, Sunflower Seeds, Shaved Red Onion and Citrus Vinaigrette
Tortellini Salad, Kalamata Olives, Sun Dried Tomatoes, Capers, Feta, Creamy Garlic Dressing
Israeli Cous Cous Salad, Butternut Squash, Kale, Raisins, Pecans, Orange Vinaigrette
Pasta Salad with Feta, Black Olives, Bell Peppers and Red Onions
Quinoa, Persimmons, Avocado, Red Onion, Goat Cheese, Dijon Vinaigrette

APPETIZERS

Wild Mushroom Strudel, Balsamic Drizzle
Mini Panko Crusted Crab Cake with Lemon Dill Aioli
Chicken Satay, Thai Peanut Sauce
Beef Satay, Horseradish Cream
Spring Rolls, Ponzu Dipping Sauce
Apple Tarts, Caramelized Onion and Gruyere
Heirloom Tomato Bruschetta Sweet Basil, Danish Feta Cheese

SIDES

Roasted Cauliflower with Toasted Pine Nuts
Braised Root Vegetables
Roasted Garlic Mashed Potatoes
Roasted Red Potatoes with Rosemary
Wild Mushroom Risotto
Fresh Baked Bread, Sweet Butter

PROTEINS

Seasonal Vegetable or Beef Lasagna
8oz Roasted Chicken Breast with Fresh Herbs and Wild Mushrooms
8oz New York Strip Loin, Caramelized Shallots, Cabernet Demi
5oz Filet Mignon, Rosemary Butter
5oz Salmon, Sweet Chili Glaze



BREAKFAST MENU

Meals can be picked up or delivered. Price is based on a 25 person minimum and/or \$500 minimum and includes disposable catering containers. Disposable place settings are available for \$1.00 per person. CA tax and delivery are additional. Real catering platters and serving utensils are available for an additional rental fee and deposit.

SIERRA SUNRISE

Fresh Fruit and Berries

Muffins and Pastries, Cream Cheese, Preserves

Locally Roasted, Fair Trade Regular & Decaf Coffee, Fresh Orange Juice

ADD ON:

PROTEIN

Quiche, Frittata, or Creamy Scrambled Eggs

Hickory Smoked Bacon

Breakfast Sausage

Chicken Apple Sausage

Chorizo Hash

House Smoked Salmon, Capers, Dill Cream Cheese, Red Onion, Tomato

Shrimp Cocktail

Breakfast Burrito, Sour Cream, Salsa, Cheese and Guacamole

VEGETARIAN

Roasted Red Potatoes

Hash Browns

Veggie Fritters

Fluffy Buttermilk Pancakes, Real Maple Syrup

Whole Grain Bread, French Toast, Real Maple Syrup

Assorted Bagels, Cream Cheese

Yogurt

Granola



LUNCH MENU

Meals can be picked up or delivered. Price is based on a 25 person minimum and/or \$500 minimum and includes disposable catering containers. Disposable place settings are available for \$1.00 per person. CA tax and delivery are additional. Real catering platters and serving utensils are available for an additional rental fee and deposit.

TAHOE WRAP LUNCH

Mixed Greens, Quinoa, Dried Cranberries, Grape Tomatoes, Feta, Citrus Vinaigrette
Veggie Wrap with Herb Cream Cheese, Mixed Greens, Cucumber, Red Onion, Sprouts, Tomato
Tri Tip Wrap with Pesto Aioli, Gorgonzola, Roasted Peppers, Arugula, Dijon Vinaigrette
Heirloom Potato Salad
Fudge Brownies or Chocolate Chip Cookies

TACO BAR LUNCH

Beef, Chicken and Pork, Cheese, Chipotle Sour Cream, Lime, Cabbage
Corn and Flour Tortillas
Cilantro-Lime Rice, Black & Pinto, Peppers, Onion
Chopped Salad with Roasted Corn, Peppers, Tomato, Cilantro and Garlic-lime Vinaigrette
Cinnamon Fudge Brownies

LAKESIDE LUNCH

Sandwich Assortment on Fresh Baked Rolls
Turkey, Brie, Mixed Greens, Herb Aioli
Veggie-Avocado, Cucumber, Sprouts, Tomato, Pesto Aioli
Tri-tip, Roasted Red Peppers, Caramelized Onion, Gorgonzola
Tortellini Salad, Kalamata Olives, Sun Dried Tomatoes, Capers, Feta, Creamy Garlic Dressing
Fresh Fruit Salad
Assorted Potato Chips
Fresh Baked Cookies

BISTRO LUNCH

Baby Spinach, Fresh Mozzarella, Basil, Tomato & Pine Nut Vinaigrette
Israeli Cous Cous Salad, Butternut Squash, Kale, Raisins, Pecans
Grilled Salmon and Tri Tip
Fresh Baked Rolls, Greens, Garlic Aioli
Sweet Potato Home Fries
Double Layer Chocolate Cake with Buttercream, Ganache



DINNER MENU

Meals can be picked up or delivered. Price is based on a 25 person minimum and/or \$500 minimum and includes disposable catering containers. Disposable place settings are available for \$1.00 per person. CA tax and delivery are additional. Real catering platters and serving utensils are available for an additional rental fee and deposit.

CLASSIC BARBECUE

Potato Salad
Seasonal Fruit and Berry Salad
Grilled Chicken and Ribs with Hickory Smoked Barbecue Sauce
Sweet Corn on the Cob
Cornbread, Honey Butter

ADD-ON

Espresso Baked Beans
Grilled Vegetables
Grilled Sirloin, Hotdog, Chicken-Basil Sausages
Grilled Trout with Brown Sage Butter
Fudge Brownie Bar, Vanilla Ice Cream, Chocolate Sauce, Sprinkles & Whipped Cream

CABIN COMFORT

Caprese Salad with Fresh Mozzarella, Basil, Heirloom Tomato, Greens, Basil Balsamic Vinaigrette
Assorted Bruschetta, Fresh Herb and Crostini
Three Cheese and Beef Lasagna (Vegetarian Option Available)
Chicken Piccata
Cheesy Garlic Bread

TAHOE BUFFET

Farmer's Market Fruit & Cheese Platter
Sierra Caesar, Corn Bread Croutons, Crispy Pine Nuts, Oven Roasted Tomatoes
Grilled Rosemary Roasted Chicken Breast & Tri Tip Steaks
Garlic Mashed Potatoes
Grilled Vegetables
Fresh Baked Bread, Butter

TAHOE TUSCAN

Wild Mushroom Pâté with Crostini
Prosciutto & Melon Skewers
Caprese Salad, Sun Dried Tomato-Crusted Tri-Tip Steaks with Marsala Reduction Herb
Seared Salmon with Pesto Aioli
Three-Cheese Polenta with Pine Nuts & Olive Oil
Fresh Baked Focaccia
Tiramisu with Fresh Raspberries